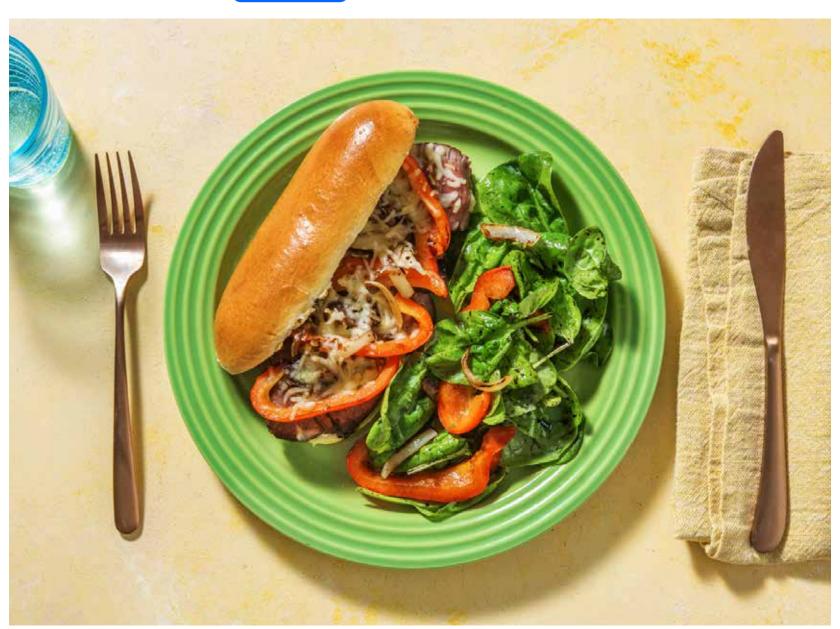


# **Italian Steak Sandwiches**

with Sautéed Peppers and Spinach Salad

20-min









Top Sirloin Steak







Sweet Bell Pepper

Mayonnaise







Sub Roll

Mozzarella Cheese, shredded







Italian Seasoning

Balsamic Glaze



Baby Spinach

**HELLO SWEET PEPPERS** 

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

#### **Bust out**

Baking sheet, measuring spoons, aluminum foil, large bowl, whisk, large non-stick pan, paper towels

# Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Onion, sliced	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Sub Roll	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Italian Seasoning	½ tbsp	1 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Oil*		
A 10 1 A A		

Salt and Pepper\*

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



## Prep

Core, then cut **pepper** into ½-inch slices. Halve **rolls**. Pat **steaks** dry with paper towels. Sprinkle half the Italian Seasoning (use all for 4 ppl) all over steaks, then season with salt and pepper. Set aside.



## Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add 1 tbsp oil (dbl for 4 ppl), then onions and peppers. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with salt and pepper. Transfer veggies to a plate.



#### Cook steaks

Add ½ tbsp oil (dbl for 4 ppl), then steaks to the same pan. Sear until golden-brown, 1-2 min per side. Remove the pan from heat, then transfer **steaks** to a foil-lined baking sheet. Broil in the middle of the oven until cooked to desired doneness, 4-7 min.\*\*



## Make dressing

Meanwhile, whisk together half the balsamic glaze and 1 tbsp oil (dbl for 4 ppl) in a large howl.



#### Assemble sandwiches

Thinly slice steaks. Remove foil from the baking sheet (from step 3). Arrange **rolls** on the unlined sheet, cut-side up. Spread mayo over rolls. Stack steak on bottom rolls, then drizzle with remaining balsamic glaze. Arrange half the veggie mixture on top, then sprinkle cheese over veggies. Broil in the middle of the oven until cheese melts, 1-2 min. (TIP: Keep an eye on them so they don't burn!)



#### Finish and serve

Add spinach and remaining veggies to the large bowl with dressing. Season with salt and pepper, then toss to combine. When cheese is melted, close sandwiches with top rolls. Divide sandwiches and spinach salad between plates.

## **Dinner Solved!**

## Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.